



kitchen think

Instructions for Installation and Use

**Refrigerator
Model RTA 41**

To the Installer

**Before installation fill in the product details on the back cover of this book.
The information can be found on the rating plate.**

To the User

**You must read the instructions prior to installing and using the appliance and
then retain them for future reference.**

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Retention of this Instruction Book

This Instruction Book must be kept handy for reference as it contains important details on the safe and proper use of the appliance.

If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this Book is also provided so the new owner can become familiar with the appliance and safety warnings.

If the Book is lost or damaged a copy may be obtained from:
Merloni Elettrodomestici UK Ltd. Morley Way, Peterborough, PE2 9JB

PRODUCT SAFETY

ATTENTION

Read your manual carefully since it contains instructions which will ensure safe installation, use and maintenance of your appliance.

Your Refrigerator is built to International safety standards (EN60) and has been awarded the European approval mark (IMQ) for compliance with UK electrical safety requirements. It also meets the EC standards on the prevention and elimination of radio interference (EC directive 87/308 - 02.06.89).

1. This appliance must not be installed outdoors - not even in an area protected by a roof. It is extremely dangerous to leave it exposed to rain or storms.
2. It must only be used by adults and exclusively to refrigerate and freeze foodstuffs, following the instructions for use contained in this manual.
3. Do not ever touch or handle the appliance with bare feet or with wet hands or feet.
4. It is highly recommended that you do not use extension cords or multiple socket adapters. If the refrigerator is installed between cabinets, make sure that the cord is not bent or dangerously pinched or compressed.
5. Never pull on the cord or the refrigerator to remove the plug from the wall socket - this is very dangerous.
6. Never touch the cooling components within the appliance, especially with wet hands because this could result in injury.

7. Never put ice cubes just removed from the freezer into your mouth because they could stick to your mouth and cause burns.

8. Never clean the appliance or perform maintenance without first disconnecting it from the electrical mains. Turning the thermostat knob to the "OFF" setting does not suffice to break all electrical contact with the mains.

9. Before having your old refrigerator picked up for disposal, remove or make inoperable any locking devices to prevent children who might play in or around the appliance from being locked inside.

10. Before calling for service/assistance in the case of malfunction, consult the chapter entitled "TROUBLESHOOTING" to determine whether it is possible to eliminate the problem. Do not try to repair the problem by trying to access the internal components of the appliance.

11. If damaged, the power supply cord on this appliance must necessarily be replaced by our service centre because special tools are required for replacement.

12. Do not use electric appliances inside the compartment for food storage, if these are not those recommended by the manufacturer.

13. At the end of the functional life of your appliance – containing cyclopentane gas in the insulation foam and perhaps gas R600a (isobutane) in the refrigeration circuit – the latter should be made safe before being sent to the dump. For this operation, please contact your dealer or the Local Organisation in charge of waste disposal.

INSTALLATION

To ensure that the appliance operates properly and to reduce energy consumption, it is important that the appliance is installed correctly.

Ventilation

The compressor and condenser generate heat and, therefore, need to be ventilated properly. Avoid placing the appliance in direct sunlight, or next to an electric stove or similar appliance. Areas not adequately ventilated are not suitable for this appliance. Therefore it should be installed in a room with an opening (eg. window) that provides the appropriate amount of air re-circulation. It is also important that the room is not too humid.

During installation, make sure not to cover or obstruct the grates that allow for proper ventilation of the appliance.

For proper ventilation, you must leave:

- at least 10cm between the top of any cabinets above it.
- at least 5cm between the sides of the appliance to any adjacent cabinet/walls.

Away from Heat

Avoid positioning the appliance in a place where it is directly exposed to sunlight or near an oven, hob or the like.

Level

The appliance must be level. If the floor is not level, use the front adjustable feet to level the appliance.

Electrical Connection and Earthing

Before proceeding with the electrical connection, make sure that the voltage indicated on the rating plate, located within the fridge corresponds to the mains voltage in your home and that the socket is fitted with a standard earthing wire in accordance with safety standards for 46/90 systems. If the socket is not fitted with an earthing wire, the manufacturer will not be held liable for any damages and/or injuries arising out of the use of the appliance. Do not use multiple sockets or adapters. Position the appliance in such a way that you can access the socket where it is plugged in.

Insufficient power?

The electrical socket must be able to handle the maximum power load of the appliance, which is indicated on the rating plate located within the freezer.

Before making the electrical connection ...

After the appliance has been delivered, place it in the vertical upright position and wait at least 3 hours before inserting the plug into the socket in order to ensure that it functions properly.

ELECTRICAL CONNECTION

Your appliance is supplied with a 13amp fused plug that can be plugged into a 13amp socket for immediate use. Before using the appliance please read the instructions below.

WARNING:

THIS APPLIANCE MUST BE EARTHED.

Replacing fuse covers:

When replacing a faulty fuse, a 13amp ASTA approved fuse to BS 1362 should always be used and the fuse cover re-fitted.

If the fuse cover is lost, the plug must not be used until a replacement is obtained.

Replacement fuse covers:

If a replacement fuse cover is fitted, it must be of the correct colour as indicated by the coloured marking or the colour that is embossed in words on the base of the plug.

Changing the plug:

Removing the plug

If your appliance has a non-rewireable moulded plug and you should wish to remove it to add a longer cable or to re-route the mains cable through partitions, units etc. please ensure that either:

- The plug is replaced by a fused 13amp re-wireable plug bearing the BSI mark of approval.

or

- The mains cable is wired directly into a 13amp cable outlet, controlled by a switch (in compliance with BS 5733) which is accessible without moving the appliance.

Disposing of the plug

Cut off and dispose of the supplied plug if it does not fit your socket. The cable should be cut as close as possible to the moulded plug.

Remove the fuse.

WARNING:

To avoid a shock hazard do not insert the discarded plug into a socket anywhere else.

Fitting a new plug

IMPORTANT:

WIRES IN THE MAINS LEAD ARE COLOURED IN ACCORDANCE WITH THE FOLLOWING CODE...

Green and Yellow - Earth

Blue - Neutral

Brown - Live

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

- Connect Green and Yellow wire to terminal marked 'E' or \perp or coloured Green and Yellow.
- Connect Brown wire to terminal marked 'L' or coloured red or brown.
- Connect Blue wire to terminal marked 'N' or coloured Black or Blue.

If a 13amp plug (BS 1363) is used it must be fitted with a 13amp fuse. A 15amp plug must be protected by a 15amp fuse, either in the plug or adaptor or at the distribution board.

If you are in any doubt about the electrical supply to your machine, consult a qualified electrician before use.

CE Marking certifies that this appliance conforms to the following EEC directives :

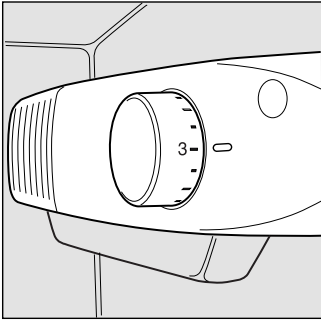
Low Voltage Equipment - 73/23/EEC & 93/68 EEC

Electromagnetic Compatibility 89/336/EEC, 92/31/EEC & 93/68/EEC

GET TO KNOW YOUR APPLIANCE

A Thermostat knob for regulating the temperature

Use this knob to regulate the temperature of the refrigerator. The following settings are available:



- The refrigerator is off;
- 1 less cold;
- 5 colder

H Drain for defrost water

I Hinged bottle rack

J Removable height adjustable shelves

K Compartment for storing frozen foods, freezing fresh foods and making ice.
Removable wire storage shelf

L Levelling feet

B Removable door shelves with lid, with egg tray and lidded butter dish

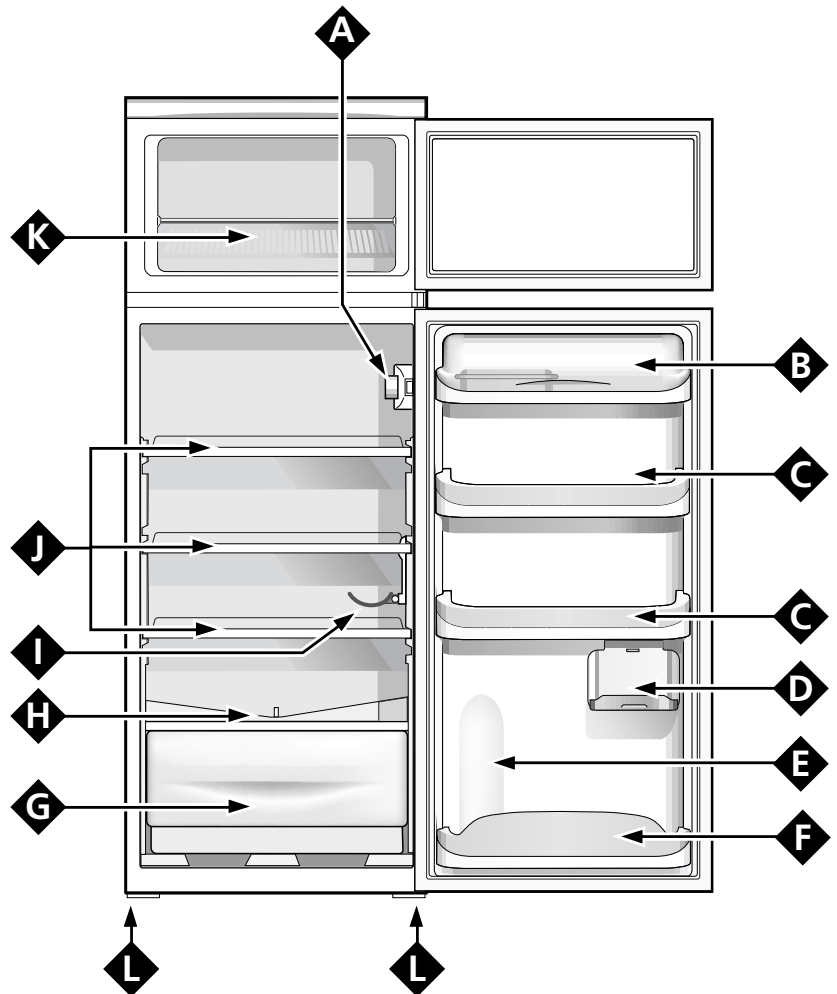
C Removable miscellaneous shelf

D Hinged shelf

E Compartment for a 2 litre bottle

F Removable door shelf for bottles

G Fruit and vegetable drawer



GETTING YOUR APPLIANCE READY FOR USE

NOTICE

After the appliance has been delivered, stand it in the upright position and wait approximately 3 hours before connecting it to the electrical outlet to guarantee that it operates properly.

Thermostat setting

The thermostat setting will depend on the location of the appliance, room temperature and how often the door is

opened. After plugging the appliance into the socket, make sure that the light is on when the door is opened. When starting the appliance for the first time turn the thermostat control knob (A) to the coldest setting for 24hrs then adjust accordingly. After a few hours have passed, you can place fresh food in the refrigerator compartment and frozen foods into the freezer.

How to use the refrigerator compartment...

The thermostat automatically regulates the temperature inside the appliance

1 = less cold

5 = colder

It is recommended that a medium setting be used.

To increase the amount of space, optimize arrangement and improve appearance, this appliance has a "cooling area" located within the back panel of the refrigerator compartment. When the appliance is operating, this panel may be covered with frost or droplets of water depending on

whether the compressor is operating or not at a given time. Do not be concerned about this! The refrigerator is operating normally.

If the thermostat knob is positioned on higher settings while the refrigerator is heavily filled and the ambient temperature high, the appliance may run continuously, resulting in the formation of frost on the back cooling area. This will lead to an increase in energy consumption.

To avoid this situation, just turn the thermostat knob to a lower setting so that the appliance defrosts automatically.

Storing Food in the Refrigerator Compartment

Food	Storage Time	Location in the Refrigerator
Wrapped meat and cleaned fish (use plastic wrap or pack in plastic bags)	2 or 3 days	On the shelf above the vegetable crisper (which is the coldest area).
Fresh cheese	3 or 4 days	On the shelf above the vegetable crisper (which is the coldest area).
Eggs	1 month	In special egg rack on door.
Butter, margarine		On any shelf.
Cooked or precooked food (place in air-tight containers and when cool store in refrigerator)	3 or 4 days	On any shelf.
Sausages, salami, sandwich meats in general, fresh pasta, custards, puddings, chocolates, cream pastries, bread, dry pastries, red tomatoes	3 or 4 days	On any shelf.
Bottled products, milk, drinks, yoghurt		On special door shelves.
Fruits and legumes		In vegetable crisper.

What Not to Store in the Refrigerator

Garlic (transmits odour), onions and leeks.

Bananas (they will turn black).

Citrus fruits.

Potatoes and root vegetables (store in dark, dry places).

- Within the refrigerator compartment, the air circulates naturally, with the colder air falling because it is heavier. This is the reason why meat and cheeses should be placed above the vegetable crisper.

- Please follow our instructions carefully on maximum storage time: any food, even the freshest, will not remain edible for any extended amount of time.

- Contrary to popular belief, cooked foods do not store any longer than raw food.

- Do not place liquids in containers without covering them because this will lead to an increase in the level of moisture within the refrigerator, causing the formation of frost.

- Remember to cool hot food before storing otherwise the temperature inside the appliance will increase, causing the compressor to work harder and use more energy.

- Be careful not to place containers (plastic or glass), food or other objects in direct contact with the cooling area of the back wall of the refrigerator. This could harm the food, increase energy consumption and facilitate the formation of condensate (on food, containers, etc.).

- The refrigerator compartment is equipped with convenient, removable shelves (Fig. 1) which can be adjusted for height using the shelf guides. This allows you to place even large containers and foodstuffs in the refrigerator.

The side bottle rack can be used either for storing bottles (Fig. 2) as well as several cans (2-4) placed horizontally (Fig. 3). If not in use, the bottle/can rack can be tipped up and away to make more room inside the refrigerator.

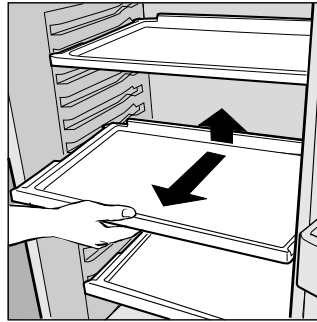


Fig. 1

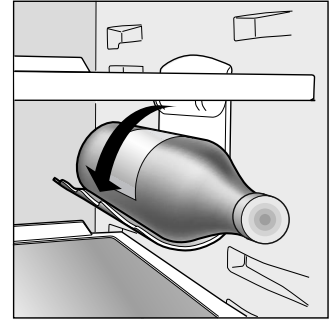


Fig. 2

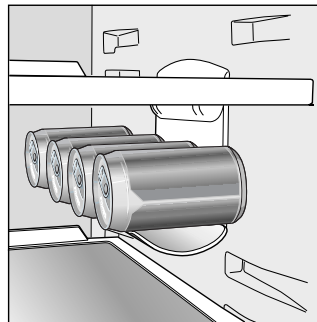


Fig. 3

How to use the freezer compartment...

- For the preparation of food to be frozen, please consult a specialized manual.

- Food that has been thawed, even partially, must not be re-frozen: you must cook it in order to consume it (within 24 hours) or to freeze it once again.

- Fresh foods that you intend to freeze must not be placed in contact with those that are already frozen or those that have been fast-frozen. Rather, they must be placed atop the grate in the freezer compartment, in contact with the walls of the compartment (back or side) if possible. Please keep in mind that proper conservation of frozen foods depends on the speed with which they are frozen.

- During the freezing process, avoid opening the door of the freezer.

- The maximum daily quantity of food that can be frozen is indicated on the rating plate located to the left of the vegetable crisper.

- In order to freeze and then thaw foods optimally, it is recommended that you divide food into small portions so that they freeze quickly and uniformly. The packages should be clearly marked with the content and the date they were frozen.

- Do not open the freezer door in the event of a power failure or malfunction. This precaution will slow the rise in temperature within the compartment. If the door is not opened, frozen and fast-frozen foods will remain in their current state for approximately 9-14 hours.

- Do not place full bottles in the freezer: they could easily burst because all liquids increase in volume when they freeze.

- Fill the ice cube trays about 3/4 full.

- If the ambient temperature remains below 14°C for an extended period of time, the temperature needed for extended storage of food in the freezer will not be reached, resulting in reduced storage life of the food.

ENERGY SAVING TIPS

- Install the Appliance Correctly

This means that the appliance should be installed away from heat sources or direct sunlight in a well ventilated room.

- Use the Right Temperature Setting

A setting which is too cold increases energy consumption.

- Do not Overfill

To conserve food properly, the cold air must circulate freely within the refrigerator. If it is overfilled, this will prevent proper air circulation, forcing the compressor to work continuously.

- Close the Doors

Open your refrigerator as little as possible because each time you do so you lose much of the cold air. To raise the temperature to the proper level again, the motor must work for a long time, consuming energy.

- Keep an Eye on the Seals

Keep the seals clean and make sure that they adhere well to the door. This alone will ensure that no cold air escapes.

- No Hot Foods

A hot pot or pan placed in the refrigerator immediately raises the temperature several degrees. Let hot cookware and food cool to ambient temperature before placing them in the refrigerator.

- Defrost the Freezer

Check the thickness of the frost on the walls of the freezer and immediately defrost it if the layer of frost is too thick. (see the section entitled, "Keeping your Appliance in Shape").

FOOD STORAGE

Meat and Fish

Food	Wrapping	Tenderising (days)	Storage (months)	Thawing Time
Beef Roast	Tinfoil	2 / 3	9 / 10	Not required.
Lamb	Tinfoil	1 / 2	6	Not required.
Pork Roast	Tinfoil	1	6	Not required.
Veal Roast	Tinfoil	1	8	Not required.
Veal/Pork Chops	Each piece wrapped in cling wrap and then in tinfoil (4 to 6 slices)		6	Not required.
Veal/Lamb Cutlets	Each piece wrapped in cling wrap and then in tinfoil (4 to 6 slices)		6	Not required.
Minced Meat	In aluminium containers covered with cling wrap.	Freshly minced	2	Slowly in refrigerator.
Heart and Liver	Plastic Baggies		3	Not required.
Sausages	Cling Wrap or Tinfoil		2	As necessary.
Chicken and Turkey	Tinfoil	1 / 3	9	Very slowly in refrigerator.
Duck and Goose	Tinfoil	1 / 4	6	Very slowly in refrigerator.
Pheasant, Partridge and Wild Duck	Tinfoil	1 / 3	9	Very slowly in refrigerator.
Hare and Rabbit	Tinfoil	3 / 4	6	Very slowly in refrigerator.
Venison	Tinfoil or Cling Wrap	5 / 6	9	Very slowly in refrigerator.
Large Fish	Tinfoil or Cling Wrap		4 / 6	Very slowly in refrigerator.
Small Fish	Plastic Baggies		2 / 3	Not required.
Crustaceans	Plastic Baggies		3 / 6	Not required.
Shellfish	Store in salted water in aluminium containers or plastic containers.		3	Very slowly in refrigerator.
Boiled Fish	Tinfoil or Cling Wrap		12	In hot water.
Fried Fish	Plastic Baggies		4 / 6	Directly in pan.

FOOD STORAGE

Fruits and Vegetables

Food	Preparation	Blanching Time	Wrapping	Storage (months)	Thawing Time
Apples and Pears	Peel and cut into slices.	2'	In Containers (cover with syrup)	12	In refrigerator very slowly.
Apricots, Peaches, Cherries and Plums	Peel and pit.	1' / 2'	In Containers (cover with syrup)	12	In refrigerator very slowly.
Strawberries Blackberries and Raspberries	Rinse and fry.		In Containers (cover with sugar)	10 / 12	In refrigerator very slowly.
Cooked Fruit	Cut, cook and strain.		In Containers (add 10% sugar)	12	In refrigerator very slowly.
Fruit Juice	Wash, cut and crush.		In Containers (sugar to taste)	10 / 12	In refrigerator very slowly.
Cauliflower	Remove leaves, cut head into small pieces and blanch in water and a little lemon juice.	2'	Plastic Baggies	12	Not required.
Cabbage and Brussel Sprouts	Wash and cut into small pieces.	1' / 2'	Plastic Baggies	10 / 12	At room temperature.
Peas	Shell and wash.	2'	Plastic Baggies	12	Not required.
French Beans	Wash and slice if required.	2	Plastic Baggies	10 / 12	Not required.
Carrots, Peppers and Turnips	Peel, wash and slice if necessary.	3' / 4'	Plastic Baggies	12	Not required.
Mushrooms and Asparagus	Wash, peel and cut up.	3' / 4'	Plastic Baggies or Containers	6	At room temperature.
Spinach	Wash and mince.	2'	Plastic Baggies	12	At room temperature.
Vegetable for Soups	Wash and cut up in small pieces.	3'	Plastic Baggies or Containers	6 / 7	Not required.
Various Foods	Preparation	Blanching Time	Wrapping	Storage (months)	Thawing time
Bread			Plastic Baggies	4	At room temperature and in the oven.
Cakes			Plastic Baggies	6	About 10 minutes at room temperature, cook at 100/200°C.
Cream			Plastic Containers	6	At room temperature or in refrigerator.
Butter			In original wrapping or tinfoil	6	In refrigerator.
Boiled Food or Vegetable Soup			Plastic or Glass Containers	3 / 6	At room temperature or in hot water.
Eggs			Freeze without shells in small containers	10	At room temperature or in refrigerator.

CARING FOR YOUR APPLIANCE

Before doing any cleaning, disconnect the appliance from the electricity (by pulling out the plug or turning off the general switch in your home).

Defrosting

WARNING: do not damage the refrigeration circuit. Do not use mechanical devices or other tools to speed up the defrosting process, unless they have been recommended by the manufacturer.

How to Defrost the Refrigerator

This appliance defrosts automatically and the water is channeled to the back toward the drain installed for this purpose (fig. 4). Here, the heat produced by the compressor will make it evaporate. The only thing you must do is to periodically check and clean the hole of the drain, which is located behind the vegetable crispers, so that the water drains properly.

How to Defrost the Freezer

- Every so often, remove the frost with the scraper provided with the appliance (do not use knives or metal objects).
- If the frost is more than 15 mm thick, the freezer must be defrosted.

Proceed as follows: turn the thermostat knob (A) to the setting ●. Then wrap all the frozen and fast-frozen food in newspaper, placing it either in the refrigerator or in a cool place. Leave the freezer door open so that the frost thaws completely. You can speed this process by placing containers of warm water in the compartment.

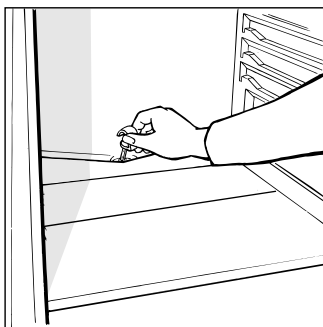


Fig. 4

Cleaning and maintenance

Always unplug the appliance from the mains before cleaning.

- Your appliance is manufactured with hygienic odourless materials. To preserve these characteristics, always use sealed containers for strong smelling foods to avoid the formation of odours that are difficult to remove.

- Use only a water and bicarbonate solution: Clean the internal and exterior of your appliance with a sponge soaked with a warm water and sodium bicarbonate solution, which is also a good disinfectant. If you do not have any sodium bicarbonate at home, use neutral detergent.

- What not to use: Do not use abrasive detergents, bleach or detergents containing ammonia. Never use solvent based products.

- Dishwashable: All the removable parts can be cleaned by soaking in hot soapy water or detergent. If you own a dishwasher, you may wash these parts in the dishwasher. Remember to dry thoroughly before replacing them.

- Discontinued use of the appliance: If the appliance is not in use for any length of time, remember to clean the interior and dry thoroughly, leaving the doors open to prevent the formation of bad odours and mould.

- Replacing the light bulb. The bulb for lighting the interior of the appliance is located at the back of the thermostat box. Unscrew the burnt bulb and replace it with another bulb of no more than 15 Watt, follow the instructions illustrated in fig. 5.

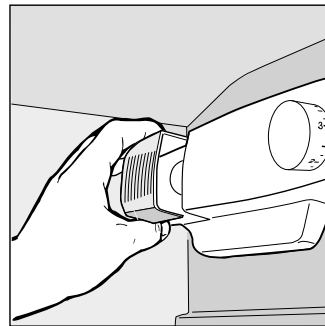


Fig. 5

TROUBLESHOOTING

The refrigerator does not function.

Have you checked whether:

- The main switch for the electricity to the apartment or home has been turned off;
- The plug is properly inserted in the outlet;
- The outlet is adequate; try inserting the plug into another outlet in the room.
- That the thermostat setting is not in the Off position;
- The fuse in the plug.

The refrigerator and the freezer do not cool properly.

Have you checked whether:

- The doors do not close well or the seals are faulty;
- The doors are left open too long;
- The thermostat knob is not on the proper setting;
- The refrigerator or freezer is overfilled.

The food in the refrigerator becomes too cold.

Have you checked whether:

- The thermostat knob is on the proper setting;
- The food is in contact with the back wall - which is the coldest part.

The motor runs continuously.

Have you checked whether

- The doors are not closed well or have remained open too long;
- The ambient temperature is too high;
- The thermostat knob is not on the proper setting.

The appliance makes too much noise.

The gas refrigerant produces a slight noise even when the compressor is not running (this is not a defect).

Have you checked whether:

- The refrigerator is level.
- The appliance was installed between cabinets or objects that vibrate and make noise.

There is water on the bottom of the refrigerator.

Have you checked whether:

- The hole for draining the water from the frost is clogged (see fig. 4).

If after all the checks, the appliance still does not operate or the problem persists, call Hotpoint Service (see KEY CONTACTS, back page) and inform them of: the type of problem, the abbreviation of the model name (Mod.) and the relative numbers (S/N) written on the rating plate located at the bottom left next to the vegetable crisper.

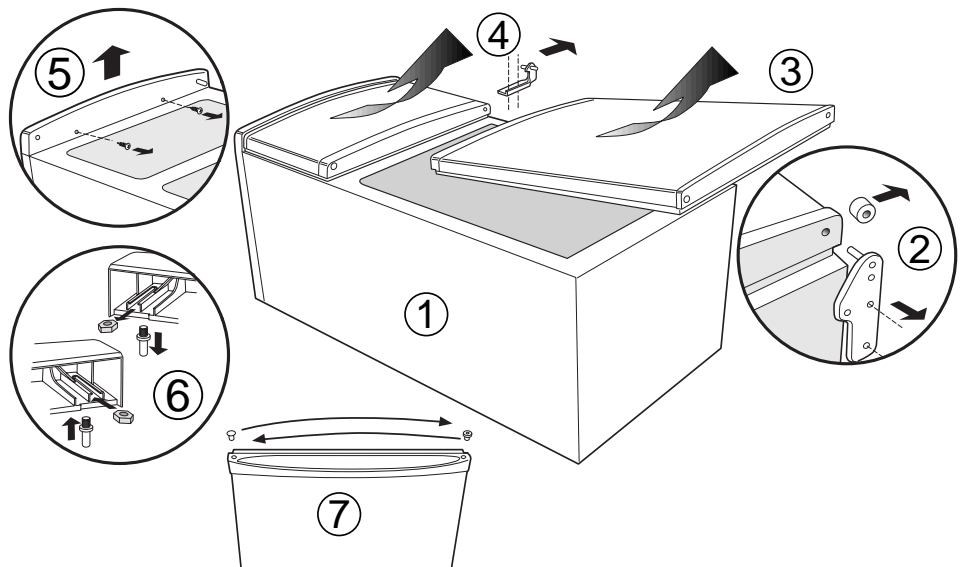
Never call on unauthorized technicians and always refuse spare parts which are not originals.

DOOR REVERSAL

Warning: Before attempting to remove the doors, switch off the electrical supply and pull out the mains plug. It is recommended that you remove any loose items/fittings from inside the appliance and place food into insulated containers whilst carrying out this operation. You may require assistance to carefully lay the appliance onto its back onto suitable protective materials (i.e. original packaging).

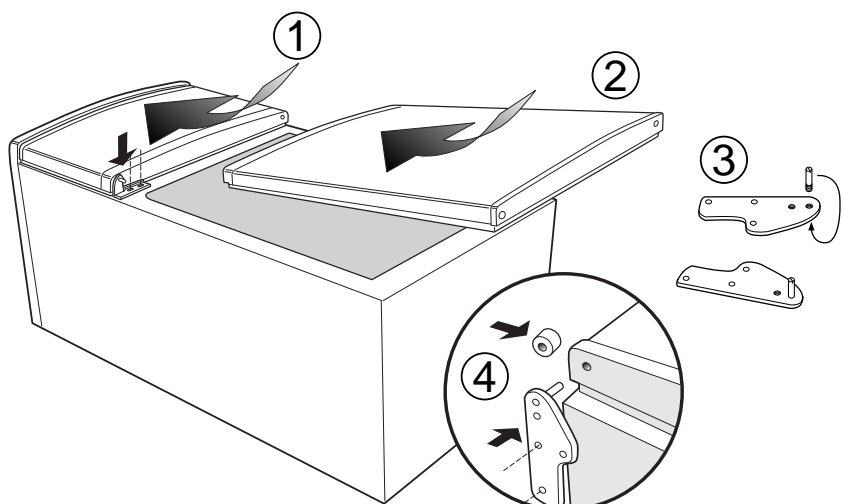
Remove the doors

1. Lay down the appliance on its back.
2. Unscrew, remove and retain the bottom hinge.
3. Slightly open the bottom door and slide downward remove and carefully place to one side.
4. Remove centre hinge and spacer if fitted. Slightly open the top door and slide downwards, remove and carefully place to one side.
5. Unscrew and remove the top front cover from the cabinet .
6. Unscrew and remove the hinge pin and the bolt from the top right hand and refit them into the hole in the left hand side. Refit the top front cover.
7. Use a thin blunt instrument to remove the top and bottom hinge bushes and blanking plugs from the doors, take care not to mark the door handle. Reposition the blanking plugs and bushes on the opposite side. Fit the blanking plugs provided into the right hand two centre hinge holes.



Replacing the doors

1. Slide the top door upwards and locate the top hinge pin into the door brush. Reposition the centre hinge on the opposite side.
2. Carefully slide bottom door upward into the centre hinge pin.
3. Unscrew the bottom hinge pin and refit it on the opposite side..
4. Fit the bottom hinge making sure that the door is aligned to the cabinet.
5. Carefully stand the appliance upright in its required location and make sure it is sitting level on the floor. Open and close the doors checking that the gasket makes a good seal without any gaps when the doors are closed.



Note: Replace loose items/fittings back into the appliance and leave for at least 15 minutes before switching back on.



After Sales Service

"No company is better positioned to offer an after sales service on a Hotpoint appliance than us - the manufacturer"

As part of our commitment to you, all Hotpoint appliances have the added benefit of a fully inclusive parts and labour guarantee for the first 12 months. In addition to this you also have the advantage of **free replacement parts for the first 5 years** when fitted by a Hotpoint engineer. When the 12 months parts and labour guarantee expires we offer the following after sales service options:

Repair Service and Information Help Desk

UK: 08709 066066

www.theservicecentre.co.uk

Republic of Ireland: 1850 302 200

Note: Our operators will require the Model number and the Serial number of your appliance

Available 364 days a year with a fast, effective and value for money service. We have the largest white goods repair service in the UK with over 1200 of our own fully trained engineers. All repairs include a parts and labour guarantee for 12 months from the date of the repair.

If you require any information or have any questions about your appliance, our operators are on hand with help and advice.

All this ensures that you will receive the best available after sales service possible.

Extended Warranties

UK: 08709 088 088

www.theservicecentre.co.uk

Republic of Ireland: 1850 502 200

Whether you have just one or a number of Hotpoint appliances in your kitchen, we offer two service cover plans to give you total peace of mind.

- Repair Protection Plan
- Kitchen Cover
- FREE service repairs for a single Hotpoint appliance during the period of cover.
- FREE service repairs for all your Hotpoint appliances less than 8 years old.

Genuine Parts and Accessories

UK: 08709 077 077

www.theservicecentre.co.uk

Republic of Ireland: (01) 842 6836

A wide range of genuine parts and accessories are available from our hotline or through our web site.

Genuine parts and accessories, extended warranties and service repairs are all available on our web-site at:



www.theservicecentre.co.uk



Guarantee

"Satisfaction guaranteed or your money back"

We give you a unique 'satisfaction guaranteed' promise - **valid for 90 days** - after you have purchased your Hotpoint appliance. If there is a technical problem simply call Hotpoint Repair service or visit our web-site at www.theservicecentre.co.uk and where necessary, we will arrange for an engineer to call. If the technical problem is not resolved under this guarantee, **we will replace your machine or, if you prefer, give you your money back.**

All Hotpoint appliances carry a fully inclusive 12 month parts and labour guarantee as well as free replacement parts for the first 5 years (except microwaves, selected integrated appliances and cooker hoods, which have a one year guarantee) provided that they are fitted by a Hotpoint engineer.

Guarantee terms and conditions

Your guarantee is only applicable in the United Kingdom or Republic of Ireland and is subject to the following provisions that your appliance:

- Has been installed and used correctly in accordance with this instruction booklet.
- Has been used solely for domestic purposes and is located on domestic premises (ie. not for commercial or trade use).
- Has been properly connected to a suitable electrical supply voltage as stated on the appliance rating plate.
- Has not been subject to misuse, accident, modified or repaired by anyone other than one of our own service engineers.



For pre purchase information on any other Hotpoint product call: 08701 50 60 70
or visit: www.hotpoint.co.uk



Recycling & Disposal Information

As part of Hotpoint's continued commitment to helping the environment, Hotpoint reserves the right to use quality recycled components to keep down customer costs and minimise material wastage.

Please dispose of packaging and old appliances carefully.

To minimise risk of injury to children, remove the door, plug and cut mains cable off flush with the appliance. Dispose of these parts separately to ensure that the appliance can no longer be plugged into a mains socket, and the door cannot be locked shut.



Key Contacts

After Sales Service

Over 1200 trained specialists, directly employed by us, ensure that you can have complete confidence in both the appliances and services we offer.



Repair Service and Information Desk

UK: 08709 066 066

(Open 8 to 8 Mon - Fri, 8 to 6 Sat, 10 to 4 Sun & Bank Holidays)

www.theservicecentre.co.uk

Republic of Ireland: 1850 302 200

Note: Our operators will require the following information:

Model number:

Serial number:

Extended Warranties

UK: 08709 088 088

(Open 8 to 8 Mon - Sun)

www.theservicecentre.co.uk

Republic of Ireland: 1850 502 200

Genuine Parts and Accessories

UK: 08709 077 077

(Open 8-30 to 5-30 Mon - Fri & 9 to 12 Sat)

www.theservicecentre.co.uk

Republic of Ireland: (01) 842 6836